

SPECIFICATIONS:

1.1 Sack Lunch

Regular and vegetarian sack lunches shall be provided as ordered by the authorized personnel. Vegetarian sack lunches shall at a minimum be prepared for the Lacto-ovovegetarian classification level, and shall consist of the same quantities and items as regular sack lunches with the exception that no meat, fish, or poultry shall be included. Non-meat protein substitutes shall be used in vegetarian sack lunches in lieu of meat, fish, or poultry.

Sack lunches shall consist of one 1.1.1 Entrée, one selection listed in 1.1.2 Entrée 2, and all items listed in 1.1.3 through 1.1.9 at a minimum:

1.1.1 – One Pre-wrapped Meat Sandwich (or Sandwich with Non-meat Substitute for Vegetarian)

- (a) The meat sandwich shall contain two 1 to 1 ½ oz. slices of bread.
- (b) The meat sandwich shall contain a minimum of 3 ½ oz. sliced whole muscle meat or a combination of sliced whole muscle meat (minimum 3 oz. meat) and cheese. Each day 1/3 of the sandwiches ordered shall be made with turkey, 1/3 shall be made with ham and 1/3 shall be made with roast beef. No ground meat, such as meatloaf or ground beef patties, are allowed. Vegetarian sandwiches made with non-meat substitutes may include pre-prepared soy products
- (c) Condiments shall be individual packets and not put directly on the bread
- (d) The meat sandwich shall be wrapped in plastic wrap or plastic bags.

1.1.2 Variety Item

When placing order, DNRC will inform the vendor which of these alternatives is required with Entrée #1. However, the second shall contain a minimum of starch (2-3 oz) and protein (3 ½ oz) in a quantity equal to entrée.

1. All handmade second items, such as “wraps” or pocket sandwiches, shall be wrapped in plastic wrap or plastic bags (like the meat sandwiches in 1.1.1(d)). Examples include, but are not limited to, one of the following:

- (a) two 1 to 1 ½ ounce slices of 7-grain bread, 2 oz. of peanut butter, and 1-2 oz. individually wrapped packages of string cheese; or
- (b) one 2-3 oz. bagel with 1-2 oz. of cream cheese and a 1 ¼ oz. package of jerky; or
- (c) one 2-3 oz. croissant with 1 oz. of jelly, 1 ½ oz. of cream cheese, and a 1 ½ oz. package salted peanuts; or
- (d) two 1 ½ oz- slices of specialty bread a packet of snack Carrots, 2 oz- of flavored cream cheese, and a 1 oz. package of walnuts; or

- (e) 2-3 oz. pita (pocket bread), with 3 ¼ oz. of canned tuna and ¼ oz of other protein (such as peanuts or a cheese stick) for a total of 3 1/2 oz. of protein, and a packet of celery/carrots/dill pickles; or
- (f) two 1 1/2 oz. slices of whole wheat bread and 1 oz. of peanut butter, 1 oz. of jelly, and a 2 1/2 oz. individually wrapped package string cheese; or
- (g) one 7 oz. can of corned beef hash, a 1 1/2 oz. pumpernickel roll, and a 1 1/2oz. package of jerky; or
- (h) one 4 oz. can of chili/barbecued beans/beanie weenies, a 1-1/2 oz. package of salted crackers, and a 1 ½ oz package of crunchy bread stick(s); or
- (i) two 6 oz. pre-wrapped, unfrozen burritos or chimis.

NOTE: DNRC may approve the following; For variety on an occasional basis, one super-sized hoagie or submarine (salami or bologna may be used) having a minimum combination of meat and/or cheese weighing 7 ounces used in place of Entree 1 and 2 or two sandwiches as defined for Entree 1 may be used. (Non-meat substitutes shall replace the meat in a vegetarian hoagie or submarine.)

1.1.3 Fruit: The fruit shall be one apple (minimum size 100 count) or one sweet orange (minimum size 88 count), or other fresh fruit of comparable size. For variety 2oz. of factory wrapped dried apricots, cherries, dates, mango, pineapple, pears, banana chips, peaches, prunes, raisins or other dried fruit should be substituted for fresh fruit a minimum of once every 3 days, but not on a daily basis.

1.1.4 Pre-wrapped Cookies - A minimum of 1.65 ounces of pre-wrapped cookie(s), brownie(s), or granola (or similar) bar(s). For variety a different product should be used every other day.

1.1.5 Fruit Juice - Two individual canned (no glass) 100% pasteurized fruit juices with "pop-top" cans (minimum total of 11 oz.) or non-crushable paper-type containers (for example: Sunglo).

1.1.6 Pre-wrapped Snack - a minimum of 2 ounces of pre-wrapped candy bar(s) or bagged candy, or 2 ounces of factory wrapped trail mix, fresh vegetables, pretzels or shelled nuts. For variety, a different product should be used every other day.

1.1.7 Condiments - Four individual packets of factory wrapped/sealed condiments appropriate for the entree's being served.

1.1.8 Paper napkin and moistened towelette. 2 each.

1.1.9 Chewing Gum or Mint - One stick chewing gum or plastic wrapped hard mint.

1.2.0 All items supplied shall be within manufacturers "expiration" or "sell by" dates.

2.0 Quality Standards

USDA Institutional Meat Purchase Specifications (IMPS) are specified for some items below to clarify required quality standards. Copies of IMPS can be obtained from the USDA, AMS, Livestock and Seed Division, Standardization and Review Branch Rm. 2628 South Building, PO Box 96456, Washington DC 20090-6456. The following minimum quality standards and meal periods for serving (in addition to any applicable IMPS) shall be met:

- 2.1 Pork - USDA inspected USDA Grades 1-4. Whole/full muscle pork items, whole/full muscle cured ham and natural juices or cured ham with water added not to exceed 10 percent pump (ham and water product and turkey-ham is not allowed) meeting IMPS Series 400 and 500.
- 2.2 Beef - USDA inspected, whole/full muscle, flats, top and bottom rounds, and eye of the round only (no shoulder cuts allowed). Need not be USDA Choice. Pre-Cooked further processed beef, shall meet IMPS 600 Series. (No more than 10 percent pump in all precooked beef items).
- 2.3 Poultry - USDA inspected, USDA Grade A, whole/full muscle. Processed or precooked turkey must have a maximum of 3 lobes per product of breast meat only, no more than 10% pump in all poultry items. (No chunked, chopped and/or formed allowed.)
- 2.4 Dairy Products (Except Cheese)- Pasteurized Grade A.
- 2.5 Cheese - Natural cheese. No imitation cheese, processed cheese, cheese product, cheese food or cheese spread is allowed.
- 2.6 Canned Vegetables - Fancy (Grade A), Canned vegetables shall be used on a very limited basis only as requested by DNRC.
- 2.7 Canned Fruit Choice (Grade B).
- 2.8 Fresh Fruits and Vegetables - First Quality. Oranges in the sack lunches must be Fancy.
- 2.9 Frozen Fruits and Vegetables - Grade A.
- 2.10 Juice - 100 percent fruit juice, pasteurized. 100 percent vegetable juice.
- 2.12 Canned Goods and Prepared Items for Sack Lunch (Second Entree Only) Top/first quality. Need not contain USDA Choice red meat or USDA Grade A poultry. All burritos, or equivalent containing meat shall be USDA inspected.
- 2.13 Bread - 100 percent whole wheat or whole grain (cracked or with seeds and grains are acceptable), or enriched white. Diet or "balloon" bread is not allowed.

PACKAGING AND MARKING

3.0 GENERAL

- 3.1 Sack lunches shall be bagged in heavy duty paper sacks to protect the lunch.
- 3.2 The DNRC must be able to distinguish between vegetarian and regular sack lunches by use of different colored bags or clearly distinguishable markings.
- 3.3 Individual sack lunches shall be packed in cardboard boxes holding exactly 20 lunches in each box and shall be ready at the agreed upon time.
- 3.4 The sack lunches may not be made any longer than eight hours, prior to delivery. A longer or shorter period of time may be deemed appropriate by the DNRC depending on refrigeration or storage conditions utilized. If delivery by the contractor is required, the items shall be kept at a temperature cool enough to prevent degradation of the food items.
- 3.5 Sandwiches shall be packaged in plastic sandwich bags or other packaging. The packaging shall keep the sandwich intact, and or not excessively add to waste disposal; ie. no styrofoam.
- 3.6 The sandwiches shall be packaged and dated when made. The sack lunch bags shall be stamped or labeled as follows:

"Prepared on (date and time)"